



FOR IMMEDIATE RELEASE
February 21, 2019

DELICIOUS DISHES THAT ARE GOOD FOR YOU, TOO!
HEART HEALTHY MENU AT TOP OF WAIKIKI



HONOLULU, HAWAII – For a healthy meal without compromising taste, Top of Waikiki’s Executive Chef Lance Kosaka and his culinary team have created a delectable prix fixe menu that’s also great for your heart’s health! This mouthwatering three-course prix fixe menu is only available during March and April for \$55 per person. It features a mixed grain tabbouleh salad to start, with a lemon vinaigrette, topped with pepita seeds, avocado and pomegranate. Enjoy an entrée of walnut-crusted chicken breast with moringa-leaves pesto over curried lentils and cauliflower parsnip puree. Finish your meal with a key lime pie with almond-amaranth crust and fresh berries. Top it off with our Puuwai Fizz (\$16) made with Brokers gin, absinthe, simple syrup, lime, raspberries, olive oil and egg whites. For details and reservations, visit topofwaikiki.com. Media requiring high-res images, courtesy of Top of Waikiki, will find them here: <https://bit.ly/2BjXfmG>

ABOUT TOP OF WAIKIKI

Hawaii’s only revolving restaurant, Top of Waikiki, has entertained guests in the heart of Waikiki for over 50 years. It features breathtaking sunset views of Waikiki Beach, Diamond Head and the Honolulu city lights with a full rotation completing every hour.

Top of Waikiki offers award-winning Hawaii Regional Steak and Seafood, prepared by Executive Chef Lance Kosaka. This three-tier restaurant is the perfect setting for all occasions, including romantic date nights, dinners with friends and family or private events. The restaurant revolves around an open, sit-down bar where guests can enjoy Waikiki’s best happy hour and feel like they are at the top of Waikiki!



TOP OF WAIKIKI Hours of Operation

- Nightly 5 p.m. to 9:30 p.m.
- Happy Hour Nightly 5 p.m. to 9:30 p.m. at the bar
- Dress code: resort casual, no beachwear and no sleeveless shirts for men
- Restaurant reservations available at topofwaikiki.com or by calling (808) 923-3877
- Validated parking available in the Waikiki Business Plaza and Waikiki Shopping Plaza

TOP OF WAIKIKI TEAM

Executive Chef – Lance Kosaka

Mixologist – Jen Ackrill

Managers – Tamara Leong, John Ooi

Executive Sous Chef – Dorvin Shinjo

General Manager – Tina Giesseman

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